

EPODOC / EPO

PN - KR20000013128 A 20000306
TI - MANUFACTURING METHOD FOR CHICORY TEA OF COFFEE FLAVOR
AB - **PURPOSE:** A method for manufacturing a chicory tea of a coffee flavor is provided to properly harmonize the original taste of a chicory and a coffee flavor. **CONSTITUTION:** A chicory tea with a coffee flavor is manufactured by: a step for cutting the root of a chicory for steam aging in a temperature of 100-150[deg.]C for 10-15 minutes; a step for drying the steam aged chicory root in a temperature of 70-80[deg.]C for 10-12 hours by using a heat air drier for the chicory to contain a moisture containing amount less than 3%; a step for parching the dried chicory until a pressure reaching 18-20 kilograms per square centimeter by using a parcher; a step for concentrating by heat extracting in a temperature of 95-100[deg.]C for 4-6 hours for the chicory to be 25-30 Brix; and a step for adding a dextrin for three times of the amount of the solid powder to the chicory concentrating extract, mixing the chicory extract and an Arabian gum in the ratio of 1:1.5-2, and emulsifying in a high speed of 10000 rpm for 30 minutes for micro-encapsulating the coffee flavor.
PA - INJE AGRICULTURAL COOPERATIVE [KR]
IN - KIM SUNG GOO [KR]; HAM SEUNG HA [KR]; CHO WON DAE [KR]
AP - KR19980031807 19980804
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